



*Heirloom Quality Cookware Since 1915*

## GOURMET SPECIALTY PAN & BUFFET SERVER MODEL 2360 CARE & USE INSTRUCTIONS

Congratulations on being the new owner of a CHEF'SDESIGN Stainless Steel Gourmet Specialty Pan & Buffet Server. Crafted of the finest heavy-gauge stainless steel, the elegant Gourmet Specialty Pan is both a buffet serving tray and also a superior griddle.

As a buffet serving tray, the pan works well for serving cheese, crackers, sausage and other cold or hot hors d'oeuvres. It also serves as an impressive serving dish for buffet-style presentation of a variety of hot and cold entrees.

Used as a griddle, the large 12" griddle surface is perfect for sauteing, searing and browning — and the pan is attractive enough to go directly from the range top or oven straight to the table for elegant food presentation. The heavy triple-ply flat bottom resists warping and conducts heat quickly and evenly, and the shallow depth allows easy use of spatulas and cooking tools.

You have made an excellent choice! By following these simple guidelines, your new Gourmet Specialty Pan will give you many years of satisfying dependable service.

### FIRST USE

As with all premium cookware, proper care will maintain the performance of your Gourmet Specialty Pan. Before you use the pan for the first time, wash it in hot, soapy water, rinse and dry. To maintain the beauty and long life of this product, do not wash the Gourmet Specialty Pan or its cover in the dishwasher.

### COOKING ON THE RANGE TOP

Your Gourmet Specialty Pan is designed to be used on either gas, electric, ceramic or induction cooking surfaces. The heavy encapsulated tri-ply bottom of this pan is designed to cook more efficiently and evenly at lower temperatures. High or excessive heat may cause the stainless steel to discolor. Preheat the pan on medium and then reduce heat for cooking. We recommend that when using the pan for sauteing, searing and browning that you place shortening, butter or olive oil on the cooking surface before placing the pan on the range or burner. To prevent warping, avoid sudden temperature changes such as running cold water onto hot cook-

### 10 YEAR LIMITED WARRANTY

This Wisconsin Aluminum Foundry product is warranted against defects in workmanship or material from the date of original purchase by the original purchaser. THE GLASS COVER IS EXCLUDED FROM THIS WARRANTY. If the product becomes defective, Wisconsin Aluminum Foundry will repair or replace it at our discretion. This warranty gives you specific legal rights; you may also have other rights which vary from state to state. This warranty does not cover damage to the products resulting from misuse, overheating, accidents or alterations to the product.

A Return Authorization Number is required by our company to return any product manufactured by Wisconsin Aluminum Foundry. To do so, you will need to contact our company by either writing, calling or faxing; however, with any products returned to Wisconsin Aluminum Foundry, you must include paperwork stating the reason for the return and who we can contact with any questions. We need to know when and where the item(s) were purchased, model number(s), quantity, etc. Please contact our Customer Service Department at (920) 682-8627 for a Return Authorization (RA) Number. Merchandise returned without a Return Authorization Number will be refused. All defective merchandise must be returned to our factory before credit or a replacement will be issued. Do not destroy the merchandise. Return the product postage prepaid to:

Wisconsin Aluminum Foundry Co., Inc.  
Consumer Products Division  
1931 South 14th Street  
Manitowoc, WI 54220

You must enclose your return address, sales receipt and a brief description explaining the claimed defect. If the product is determined to be defective, Wisconsin Aluminum will repair or replace your cookware free of charge.

ware or placing hot cookware on a cold surface.

### **UTENSILS USED WITH THE NON-STICK COOKING SURFACE**

Your new Gourmet Specialty Pan uses a premium non-stick coating named ETERNA®. Use only plastic, rubber or wooden spatulas, spoons or forks. **DO NOT USE METAL UTENSILS** as they will scratch or damage the non-stick surface. Do not use sharp-edged knives, electric or manual rotary beaters or metal mashers. **DAMAGE BY CUTTING ON THE SURFACE WITH SHARP INSTRUMENTS IS NOT COVERED BY THE WARRANTY.**

### **COOKING IN THE OVEN**

Because it is oven safe to 475°F or 250°C, the CHEF'SDESIGN Gourmet Specialty Pan may be used uncovered in the oven to brown, crisp or develop a delicious crust on foods. The pan is not intended for use under the broiler, as the high heat may damage or discolor the unit.

### **CLEANING THE EXTERIOR**

Hand wash your cookware; dishwashers are not recommended. To

keep the polished stainless steel surface in like-new condition, use metal polish on the exterior of the pan. Rub polish in circular motion, clean in warm soapy water, rinse and dry. Should the stainless steel become discolored because of high heat, we recommend cleaning it with cleaners such as Bar Keepers Friend, Bon Ami, or Siege Stainless Steel Cleaner. In all cases, follow the manufacturer's directions.

### **CLEANING THE INTERIOR**

Do not use steel scouring pads, steel wool or harsh detergents. Nylon scrubbing pads are safe and will not damage the surface. After each use, hand wash in warm soapy water, rinse and dry. "Eterna", the non-stick coating that is used on the Gourmet Specialty Pan represents the latest state-of-the-art non-stick cooking surface. It is manufactured by the Whitford Corporation. If you have any questions about the "Eterna" brand non-stick cooking surface, you may direct your inquiries directly to the Whitford Corporation, 47 Park Avenue, Elverson, PA 19520 or visit their web site: [www.whitford-ww.com](http://www.whitford-ww.com).

### **ENDLESS WAYS TO USE YOUR NEW GOURMET SPECIALTY PAN AND BUFFET SERVER**

From elaborate parties to family get-togethers, this versatile pan fits on an elegant buffet table or your backyard picnic table. The tight-fitting stainless steel/tempered glass cover keeps hot foods warm for your party guests, and outdoors keeps "unwanted picnic guests" from your food.

Our test kitchen has used this unit to successfully cook many different types of food: pancakes, fried eggs, scrambled eggs, quiche, frittatas, bacon, sausages, crab cakes, fried potatoes, meatballs, and hot hors d'oeuvres, to name a few. Should you find any new exciting uses for this product, we would certainly appreciate your sharing them with us.

Again congratulations on your new CHEF'SDESIGN Gourmet Specialty Pan & Buffet Server. Enjoy it in good health!